

# REPEAL

SAVANNAH GEORGIA

## 3E

### SNACKS & STARTERS

## RAW BAR

### OYSTERS

served with pickleback mignonette & bloody mary sauce (minimum half doz.)

**VIRGINIA WILD**  
Virginia  
3

**BEAU SOLEIL**  
Canada  
4

**OYSTERS ROCKEFELLER**  
Pernod cream, parmesan, spinach, breadcrumb  
19/25

selections may vary based on availability

### CHILLED SHRIMP

served with celery & peach cocktail sauce

½ DOZEN  
15

DOZEN  
25

### LOBSTER ROLL

miso mayo, fines herb, brown butter  
25

### AMERICAN CAVIAR

corn cakes, capers, pickled onions, creme fraiche  
65

### SMOKED BEEF TARTARE

salt & vinegar chips, anchovies, capers, radish, cured egg yolk  
16

**WARM SOURDOUGH BREAD**  
cultured butter, sea salt  
8

**WHIPPED RICOTTA TOAST**  
broccoli, pistachio pesto, hot honey  
14

**ALSATIAN FLATBREAD**  
crème fraîche, bacon, onions, emmentaler cheese, date syrup  
15

**ROASTED BONE MARROW**  
sweet onion jam, pickled mustard seeds, parsley salad, poppyseed rolls  
17

**POTATO GNOCCHI**  
grilled corn, pickled chanterelles, parmesan broth, basil  
17

**JUMBO LUMP CRAB CAKE**  
frisée, black truffle remoulade, lemon curd  
19

**STEAMED MUSSELS**  
coconut milk, IPA, green chilis, cilantro, ginger, lime  
16

**STREET CORN**  
garlic aioli, cotija, lime, chili flakes  
10

**GRILLED OCTOPUS**  
charred eggplant purée, pine nuts, golden raisins, arugula, chili crisp  
18

**PORK AND VEAL TERRINE**  
bacon, pistachio, pickled shallots, black garlic, crostini  
17

**CRISPY BRUSSELS SPROUTS**  
chili-lime sauce, pickled carrots  
13

**CHARRED WINGS**  
Memphis dry rub, sweet vinegar, bleu cheese ranch, carrot-chili emulsion  
16

**SEARED HUDSON VALLEY FOIE GRAS**  
brioche french toast, pickled strawberries, toasted pecans, fennel  
25

**GRILLED ZUCCHINI**  
red pepper romesco sauce, sorghum popcorn, summer flowers  
9

### SALADS

**BABY LETTUCES**  
olive oil fried croutons, radish, pickled green beans, buttermilk chive dressing  
10

**HEIRLOOM TOMATOES**  
boiled peanut hummus, shaved carrots, red onion, cucumber, Split Creek Feta, lemon and whey vinaigrette  
14

**STRAWBERRY SALAD**  
Georgia peaches, arugula, goat cheese, candied pecans, champagne-honey vinaigrette  
13

### ENTRÉES

**SHRIMP & GRITS**  
chorizo, saffron, tomato, kale, white cheddar grits  
34

**8OZ GRASS FED ANGUS BURGER**  
beef jus aioli, Savannah Madeira onion jam, crispy onion, shredded lettuce, tomato, cheddar, fries  
22

**GRILLED 12OZ NY STRIP**  
duchess potatoes, creamed spinach, horseradish butter  
38

**BONE-IN PORK CHOP**  
parsnip purée, swiss chard, miso-peach glaze  
36

**8OZ BEEF FILET MIGNON**  
parmesan potatoes au gratin, shiitake demi glace, cognac foie gras emulsion  
56

**SOUTHERN SCHNITZEL**  
fried chicken cutlet, spätzle, gruyere mustard sauce, collard greens, bacon lardons, house sauerkraut  
32

**CRISPY FAIRYTALE EGGPLANT**  
sun dried tomato cream, shiitake mushrooms, corn, swiss chard, lemon ricotta, parmesan  
29

**SEARED SCALLOPS**  
summer squash risotto, berbere spice, prosciutto crisp, sherry reduction, arugula  
39

**PAN ROASTED HALIBUT**  
fire roasted corn puree, confit fingerling potatoes, bacon, sea lettuces, buttered clams  
39

### CHEF'S TASTING MENU

FEATURING LOCAL & SEASONAL INGREDIENTS

to be enjoyed by the whole table

85 PER PERSON

PERFECT WINE PAIRING FOR EACH COURSE

45 PER PERSON

EXECUTIVE CHEF GREG GARRISON

CHEF DE CUISINE ANTHONY SMITH

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Parties of 6 or more will be charged 20% gratuity.

In Accordance with Savannah Laws, we ID everyone who orders an alcoholic beverage.



## SIGNATURE COCKTAILS

- BON APPÉTIT 18**  
house old fashioned with bone marrow infused bourbon
- REMINGTON 18**  
elevated manhattan with rye, cherry herring
- G & TEA 15**  
rooibos infused gin & tonic with grapefruit bitters
- S.P.F. MARGARITA 15**  
passionfruit margarita with house spicy tincture
- ENDLESS SUMMER SANGRIA 16**  
peach white wine sangria with spiced rum
- BRAND NEW KEY 17**  
brown butter coconut sazerac with rye, brandy

## LOW ABV

- COCCHI-COLA 11**  
cocchi di torino, coca cola, cherry bitters
- KISS OF LIFE 12**  
chamomile infused blanc vermouth with benedictine
- SO FRESH, SO CLEAN 12**  
rose water, orgeat, elderflower
- \*THE CROSSROADS 14**  
midori, coconut water, pineapple DELTA 9 seltzer

## SEASONAL COCKTAILS

- WEIRD SCIENCE 15**  
gin, basil, midori & italicus
- FROM THE WATER 16**  
strawberry infused rum, aperol, coconut & lime
- LUCI IN THE SKY 16**  
mezcal, ginger, crème de cassis
- BETTER THINGS 15**  
scotch, turmeric golden milk, coconut
- DEAR DIARY 15**  
vodka lemonade with strawberries, rhubarb bitters
- THE MASTER & THE TEACHER 15/26**  
in the style of a classic boulevardier with cocchi americano, cynar  
choose from Bushmills White Label OR Bushmills 12yr

## MOCKTAILS

- TWO TEARS 9**  
seedlip garden, lemon, basil
- TOUCH OF CREY 8**  
basil, honey, lemon, cranberry, ginger ale
- YARDSTICK FOR LUNATICS 10**  
strawberry shrub, orange, sprite
- \*PALOMA STATION 12**  
seedlip grove, grapefruit, CBD seltzer

<b>SPARKLING &amp; ROSÉ</b>	DUC de VALMAR, Brut, France, NV .....	10/36
	JEIO, Prosecco, California, NV .....	12/44
	REBULI, Prosecco, Italy, NV .....	16/60
	LOS MONTEROS, Cava, Spain, NV .....	11/40
	VILLA SANDI, Sparkling Rosé, Italy, NV .....	11/40
	SAURUS, Still Pinot Noir Rosé, Patagonia, 2022.....	12/44
	KLINKER BRICK, Still GSM Rosé, Lodi, NV .....	12/44
	LONGEVITY, Blanc de Blanc, California, NV .....	48
	BESSERAT, Champagne, France, NV.....	82
	VEUVE CLICQUOT, Champagne, France, NV .....	162
SCHRAMSBERG MIRABELLE, Sparkling Rosé, California, NV .....	98	
<b>WHITE</b>	KUMUSHA, Chenin Blanc, South Africa, 2023.....	11/40
	LONGEVITY, Chardonnay, California, 2022.....	12/44
	SANTA MARINA, Pinot Grigio, Italy, NV.....	10/36
	STONELEIGH, Sauvignon Blanc, Marlborough, 2022 .....	13/48
	HUGUES BEAULIEU, Picpoul, France, 2022 .....	12/44
	GOTAS de MAR, Godella, Galacia Spain, 2021 .....	15/56
	HARKEN, Chardonnay, California, 2018 .....	11/40
	CHEMISTRY, Pinot Gris, Willamette Valley, 2022 .....	44
	MARIMAR, Albariño, Russian River Valley, 2022.....	72
	MADLYN, Sauvignon Blanc/Gewürztraminer, Napa Valley, 2022.....	52
WEINGUT LEITZ, Riesling, Austria, 2022.....	42	
HUGEL, Gentil “Nobel Grape” Blend, Alsace France, 2017 .....	48	
<b>RED</b>	JEZEBEL, Pinot Noir, Oregon, 2022.....	13/48
	CHATEAU SAINT-ANDRÉ CORBIN, Merlot, Saint-Georges-Saint-Émilion, 2021 .....	12/44
	LONGEVITY, Cabernet Sauvignon, California, 2021 .....	12/44
	SEAN MINOR WINES, Red Blend, North Coast, 2021 .....	15/56
	RICCITELLI, Malbec, Argentina, 2021 .....	14/52
	KLINKER BRICK, Syrah, California, NV .....	13/48
	GERTRUDE, Toscana, Italy, 2019 .....	10/36
	GD VAJRA, Langhe Nebbiolo, Piedmont Italy, 2019.....	62
	DOMAINE FAIVELEY MERCUREY, Burgundy, France, 2021 .....	114
	ANZA, Rioja, Spain, 2021 .....	95
	DONATELLA CINELLI COLOMBINI, Rosso di Montalcino, Italy, 2018 .....	98
	STOLPMEN, G/S/M, California, 2022.....	68
	LEVIATHAN, Red Blend, California, 2021.....	76
MARIMAR, Tempranillo, Russian River Valley, 2019 .....	92	
CORNERSTONE, Cabernet Sauvignon, Napa Valley, 2018 .....	142	
CAYMUS, Cabernet Sauvignon, Napa Valley, 2021 .....	165	

SCAN HERE FOR A COMPREHENSIVE LIST OF  
OUR SPIRITS, BEER & APERITIFS

